

21 Great Uses for **CHEESECLOTH**

Cooking, Cleaning, Crafting & More!



PURE
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FARM

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Howdy from **PURE ACRES FARM!**

We've rustled up some of the endless ways to utilize your purchase of our quality 2 yard and 5 yard cheesecloths. Cheesecloth is truly one of the most versatile tools in your home! It is ideal for baking in the kitchen, but it's amazing for cleaning and crafting too. We know you'll find Pure Acres Farm Cheesecloths invaluable. Thank you for your purchase—we are grateful to welcome you as part of the Pure Acres Farm family!

21 ways you can use our Unbleached Cheesecloth:

1. ROAST TURKEY AND STUFFING

This Thanksgiving, instead of constantly basting your turkey, simply soak a cheesecloth in melted butter and wrap the bird to lock in flavor. This will prevent the bird from burning and create a delicious turkey for your family to enjoy at your next feast.

2. RICOTTA CAKE

Ricotta is the prime ingredient in many fine desserts, but it needs to be prepped just perfectly to create a perfect dessert. Cheesecloth works beautifully for straining ricotta cheese into a moist—but not watery—state.

3. STEAMING COUS COUS

Cous Cous can be hard to get right. To make cooking simpler, use a cheesecloth set in a bamboo steamer to cook your grains for a light and scrumptious meal.

4. SEASON YOUR ENTREES

Cheesecloth offers a great way to add flavor to a dish without mixing spices into the body of the food—and makes clean up a walk in the park! Just add your choice of aromatics (yummy spices and all) onto some cheesecloth and fold over the cloth once or twice. Let this spice pack simmer in oil for a flavorful taste. Add your meat or vegetables of choice. A wonderful option for delicate meats like fish.

5. SOUP & BROTHS

Soup's on! The key to great soup is great stock. Utilizing cheesecloth can make the process simpler. Use the cheesecloth as a cloth pouch containing the parsley stems, bay leaves, dill stems, etc., and tie off the top. After the stock has reached the desired taste, remove the cheesecloth bag and enjoy. You can reuse the bag for more stock too!

6. ALMOND MILK

Almond milk is loaded with calcium and vitamin D and is a delicious alternative to other milk products. Making almond milk couldn't be simpler—almonds, a blender and cheesecloth to strain.

7. HERBED PANEER CHEESE

Cheese and crackers anyone? Cheesecloth is not only ideal for straining cheeses to the perfect moisture level, but you can also use it to lightly mold the cheese as well. While you are at it, toss in some spices (maybe parsley and a little garlic) and the cloth will help keep everything together.

8. MAKING CHEESE

Why not use the cloth for what it's made for? Hence the name "cheesecloth." Step back in time and use the cloth as a strainer make your favorite kind of cheese.

9. CLEANING, WIPING & POLISHING

Keep some extra cheesecloth on hand for polishing up your silverware or washing windows or shining your car. Cheesecloth is non-abrasive and lint-free, so it does not scratch windows. Cheesecloth is even used by helicopter pilots to clean their windshields—give it a try on your vehicle of choice.

10. WINE FILTERING

A less common, but invaluable use for cheesecloth is wine filtering. Those searching for the finest bottle use it before testing the wine.

11. HALLOWEEN COSTUMES

Yes, sounds funny! But people love using cheese cloth to wrap themselves up into a mummy or bandage up their body parts to spook the neighbors.

12. ARTS & CRAFTS

Cheesecloth can be used for endless sources of crafting fun. It can be formed and stuffed to make snowmen and puppets and, of course, ghosts and cobwebs. Some people have even dyed the cloth and used it for scarves.

13. VACUUM FILTER

Sounds crazy, but people use cheesecloth as an additional or even a substitute filter for a vacuum. Some suggest using cheesecloth to filter a dry or wet shop vac.

14. GREEK YOGURT

Buy some regular plain yogurt from your local grocery store and use cheesecloth to strain out some of the moisture, making for a thicker consistency similar to Greek yogurt. Add your desired fruit to make a delicious, well-rounded snack.

15. INFUSIONS OR FLAVORED OILS

Use cheesecloth much like a tea bag for making infusions, DIY vinegars, or flavored oils. Add your desired spices into the cheesecloth, tie off the cloth, and allow it to simmer in your oil mixture on low or medium heat until you get the desired infused finish. Or even simpler, toss all your ingredients into the oil (or liquid) and once simmering is complete, pour the oil through the cloth like a strainer. Either option provides a clean finished product.

16. NO-BAKE CHEESECAKE

Cheesecloth comes in handy when lining the molds and makes the cheesecakes easier to remove. This keeps your cake from sticking to the pan. Pull your cake out of the fridge/freezer after chilling and presto—dessert is served!

17. JUICING

Use your cheesecloth as a natural strainer to press out your favorite fruit and keep all that pulp from getting into your glass.

18. FLY SHIELD

Ever have pesky flies buzzing around your kitchen? There are times when you need to protect your fruit trays or special dish while waiting for dinner to begin. Gently place cheesecloth over your dish to serve as a shield from flies and wind during an outdoor occasion.

19. CANNING

Cheesecloth is right at home when used for canning. Use for straining seeds and stems from fruit or vegetables before they are preserved into jars. The fabric can also be used to decorate the finished product... or even as rag for cleaning up around the kitchen.

20. DUST SUGAR

Put some cheesecloth over the top of a canning jar with powdered sugar inside. Once a jar band is secured over the cheesecloth, shake onto cookies or dessert. Who doesn't like a little sweet on top?

21. STRAINING BACON FAT

Before storing fat from the bacon pan, strain it through cheesecloth. This helps remove any bits or sediment, and makes for a clean fat that is pure bacon flavor. You are also able to keep these fats a lot longer in the refrigerator. Enjoy!

I hope you find these suggestions helpful. Thank you again for being a Pure Acres Farm customer. We love our customers and we are proud to serve you in any way possible. Please make sure to contact us directly with any concerns and product praise you would like to share.

Sincerley,



Peter, Owner

PURE ACRES FARM